

2500 Griffin Road (½ Mile West of I-95 on Griffin)
Ft. Lauderdale, FL 33312
954-989-2500



HOURS:
Monday thru Saturday
Opens at 10:00 AM

Our beef quality is the highest end of
USDA Certified Angus Beef Choice and
trimmed close enough to be placed
directly on the grill.

FRESH CUT

6 oz Filet	\$17
8 oz Filet	\$21
10 oz Filet	\$24
10 oz Strip	\$16
14 oz Strip	\$20
14 oz Boneless Ribeye	\$24
Beef Kabob w/Fresh Veg.....	\$15
Ground Beef 1 1/2 lb.....	\$8
Cowboy 18oz.....	\$34
Porterhouse 24oz.....	\$35
Tomahawk 32 oz.....	\$84

FROZEN

Lamb Racks (2) 12-14 oz.....	\$39
Chicken Breast-6 oz.....	\$3
Mahi 8 oz	\$10
Shrimp-Large 1 lb. Bag.....	\$14
Pork Chop 14 oz	\$12
Salmon 8 oz.....	\$10
Veal Cutlets 2-5oz	\$15
Steak Burgers 4-7oz.....	\$12

READY TO COOK

Gourmet Burgers 7oz.....	\$5
-Bacon & Crispy Onion	
-Jalapeño & Cheddar	
-Mushroom & Swiss	
Seafood Stuffed Shrimp(6)Frozen....	\$18

Heat & Serve

(Frozen)

Mac N Cheese (Frozen)	\$6
12-1oz Meatballs	\$12
3 Stuffed Baked Potatoes	\$9
2 Breaded Chicken Cutlets	\$16
Meatloaf 28oz.	\$17

HOUSE-MADE SPECIALTIES

Creamy Garlic "House" Dressing 16oz...	\$8
10" Cheesecake	\$23/Slice-\$7
Key Lime Pie.....	\$18/Slice-\$7
Creamed Spinach (8 oz.)	\$6
Onion Soup.....	\$6
Steak Rub Spice	\$3

FRESH MEAT HANDLING & STORAGE

Keep Cold: Store below 40° (4°C)
Use a cooler with ice packs for trips
over 30 minutes.

Prevent Contamination: Keep meat
sealed and separate from other
foods.

Store Promptly: Refrigerate (35-
40°F) within 2 hours; use within 3-5
days, or freeze.

Handle Safely: Wash hands, utensils,
and surfaces are contact.

Cook Properly: Beef to 145°F (63°C),
Poultry to 165°F (74°C)

Ask staff or visit USDA FOOD SAFETY
for more information.

TROPICAL ACRES BUTCHER SHOP
Custom Cuts
Filet- \$2.50/ ounce
Ribeye- \$ 2.00/ ounce
Strips- \$1.50/ ounce
Whole Tenderloin :
\$38
per pound (Trimmed)
(Average 4-5 Lbs)
Rib Roast:
\$26 per pound
(Minimum 3 lbs)

Availability & pricing as of 12/29/25
Place your order in advance at: 954-989-2500